

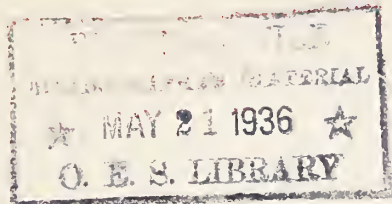
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TOURIST HAS IDEAS

ON COUNTRY FOODS

When people stop at country homes for meals, they expect to find an abundance of chicken, ham, milk, cream, fresh fruits, and vegetables. That is their idea of country food and in many cases is the reason for choosing a tourist home rather than a hotel.

Suppers and breakfasts are the usual meals wanted. A few standard supplies on the emergency shelf and the above-named necessities on hand should make good tourist meals possible on short order. Great variety is not necessary, for the menu is offered to a different group of people each time. The important things are to have everything appetizing, to have a specialty if it can be prepared quickly and easily, and to have fixed charges which return some profit. Unless a good deal of homegrown produce can be used, there is little profit in serving food.

One very successful tourist home in Vermont uses just three main dishes, each served with the same vegetables and accessories. Highest priced is the chicken supper; next, the ham menu; and cheapest, the egg combination. The vegetables and hot breads that go with these menus vary from day to day and the chicken and ham are not always cooked in the same ways, but they are on hand. The eggs may appear as omelet, shirred dishes, golden-rod eggs, or even "ham 'n eggs" if the visitors desire. Cold cuts of ham,

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fried slices, broiled ham with canned pineapple, and creamed ham all are quickly produced. At least one cooked chicken is available every day in the ice box for salad or patties, in addition to fresh killed birds for broiling or frying. Canned chicken may be served in case of necessity or lack of time, but when people order chicken in the country they expect it to be fresh killed.

Cheese is another stand-by for quick suppers. Cheese sauce on toast with bacon curls, is an appetizing dish. Others are toasted cheese sandwiches, and tomato, corn, and cheese cooked together. Pickles and relishes, jellies and other homemade preserves are appreciated as accessories.

Good coffee, freshly made, is essential, both for supper and breakfast. In the country, coffee cream is expected. Those who want tea also want it freshly made, and the easiest way to give tea satisfaction is to serve a pot of boiling water and a tea bag and let the guest brew it to the desired strength.

In the morning, fruit or fruit juice, toast, eggs with or without bacon or ham, and good coffee will satisfy most tourists. If you know what time to expect them downstairs, possibly you can serve hot biscuits or muffins or cornbread. Many people are in the habit of eating cereal for breakfast, so it is well to be able to offer a hot or cold breakfast food with sugar and cream.

Lacy paper doilies and paper napkins look well and eliminate laundry work. Locate meal tables where there is a pleasant view, if possible.

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